

## RULES AND REGULATION OF THE 2<sup>nd</sup> INTERNATIONAL COOKING WITH TRUFFLES COMPETITION

### **SORIA -DECEMBER 2nd and 3rd 2019**

Truffles are not only a gourmet symbol by excellence, but also one of the most universal gastronomy products and most coveted by chefs around the world.

When we talk about truffles, there are certain places in the world that stand out for their production. Two of these places are Alba, in Italy, and Soria, in Spain, areas linked by the sister area agreement signed at the most important International Mycology Congress in the world, Soria Gastronómica.

For the second time, the Ministry of Culture and Tourism of the Government of Castilla y León organizes an International Competition with truffles as the main protagonist. The event offers the opportunity to professionals from around the world to compete in tandem with a cooking student, from December 2nd to 3rd, 2019 in Soria, Spain.

This unique model of competition, in which each participating chef teams up with a culinary student, is a way of recognizing the work of chefs as mentors and teachers of young talent and the importance of training as part of the success of the restaurants themselves.

The event regulations are as follows:

- 1 - Each chef must select a culinary student, or a student graduate in the last year to be part of their team.
- 2 - Each team will have to present the recipe for a cold dish or a hot dish, in which truffles are used as one of the main ingredients and complete the corresponding form for the chef and the student / assistant. In addition to the recipe and the form, there is the option to add a video of no more than one minute in length where the participating team explains the recipe.

3 - All completed documentation must be in either Spanish or English.

4- A committee of, at least, four professionals of prestige appointed by the Siglo Foundation and advised by the Royal Academy of Gastronomy, of which one of the members of the permanent jury of the contest will be part, will select a total of 10 participants and 3 reserves. Apart from the technical evaluation, the jury will take into account the criteria of geographical representation, avoiding that there are more than 4 representatives from the same continent or more than two representatives from the same country. The chosen participants will represent their country in the contest to be held in Soria, from December 2 to 3.

5 - Each selected candidate and his student / assistant must be available to travel to Soria from November 30 to December 4. Room and board and transportation will be covered and managed by the organization.

6 - Each team will have at their disposal the ingredients specified in their recipe. If an ingredient is difficult or impossible to find in Soria, the organization will communicate this to the participating chef so that the ingredient can be change or to arrange for the ingredient to be brought with them. A committee of experts will certify that all truffles to be used in the competition are of the same high quality, so that every participating team receives the same quality and caliber of truffles. All truffles used will be black truffles from Soria of the Tuber Melanosporum species.

7 - Each participant team will officially represent the restaurant, the city where they come from and their country of origin.

8 - It is mandatory for the participants to wear dark chef's pants, and dark shoes with closed toe. The organization will deliver chef's jackets, aprons and hats, to each team. It is mandatory to wear them during the competition.

**IMPORTANT:** The chef and his student/assistant must bring their own set of knives.

9 - The order of participation will be determined by a drawing in the days prior to the competition. We will communicate to all participants the order and times established. After the first day of competition, we will communicate the jury's decision of which were the top five chefs that go to the final.

10 - On the first day each team (cook + student / assistant) will have 180 minutes to prepare 13 portions of their recipe. After 180 minutes you will have 15 minutes to present your recipe to the jury.

**NOTE:** The delay in the presentations will suppose -1 point for every 15 seconds of delay.

11 - The juries will evaluate the elaborations using the following criteria: Appropriate use of the truffle (20 points), Taste (20 points), Originality (15 points), Culinary Technique (15 points), Presentation (15 points), Team work (chef / student) (15 points). The total sum of the juries will determine the 5 best teams of the first day that will go to the grand final on December 3.

12 - These 5 selected teams will compete during the morning of December 3rd. The order of participation will be carried out by means of a draw and will be communicated the night before to the participants. Each team will have a total of 180 minutes to prepare a dish based on a list of ingredients that they will know from the previous night and that will be composed of some of the most emblematic ingredients of Castilla y León. The valuation and scoring method will be exactly the same as the previous day: Appropriate use of the truffle (20 points), Taste (20 points), Originality (15 points), Culinary Technique (15 points), Presentation (15 points), Team work (chef / student) (15 points)

The winner will be determined by the sum of points. In case of a tie, the vote of the president of the jury will have double value.

13 -The registration in the competition implies knowledge and compliance with the rules. Participants in the competition must have the intellectual property rights over the recipes presented, in sufficient degree for the cession they actually make to the organizer (Fundación Siglo, para el Turismo y las Artes de Castilla y León). This include all exploitation rights, including those of reproduction, distribution, public communication and transformation, in a non-exclusive manner, but without temporal or geographical limits on the recipes presented. Likewise, the awarded authors renounce all remuneration that may be derived from the Siglo Foundation in terms of intellectual property rights or any other rights over the recipes

14 - All participants also commit to be available for press interviews and complementary activities that can be done during the contest.

15 - The organization reserves the right to make any type of photographic and video material during the competition, as well as to use the name and logo of any of the restaurants represented in it. All this material is available for the use of the organization in the promotion of this contest or related activities, communicating in any case the authorship of the presented recipes. The assignment of image rights that is made in this sense, will not generate any economic right in favor of the participants in the competition.

16 - The organization establishes a monetary prize of € 8,000 to the winning team, as well as a recognition and diploma to the teams classified in second and third place.

**NOTE:** During the competition, a technical jury made up of professionals will ensure the proper use of the truffle and avoid the use of artificial flavors and essences, as well as avoid the introduction of preparations that have not been prepared in the work periods established in the rules of the competition itself.